

BURGUM NOVUM LAGREIN RISERVA



Since 1989 the “Burgum Novum” label represents the premium wines of Castelfeder. These wines are the maximum expression for the intense work and care from the vineyard to the vinification and are grown in the most prestigious vineyards in Alto Adige. This Sauvignon is the new addition to our “Burgum Novum” line.



Alto Adige Doc



Selected vineyards of Bolzano.



Guyot



Sunny areas with warm loamy soils and alluvial contents.



Handharvest, cold mazeration for 12h, fermentation at a constant temperature of 26-28° C for about 10 days in open barrels (during fermentation the must is kept in contact with the skins through circulation pumping) pressing of the grapes, clarification through natural gravity settling of the sediments. Fermentation for 18 months in barrique through the malolactic process. After that, the wine is left to age for 6 months in steel and 12 months in bottle.



5+ years



Our Reserve gives a compact and concentrated wine with a dark red colour and soft tannins. The typical aromas are Chocolate, Coffee, Vanilla and Violets.



Alcohol: 13,5 % Vol.

Acidity: 5.5 g/l

Residual sugar: 1,8 g/l